

2013 Orange Wheat Saison

Saison

Type: All Grain

Batch Size (fermenter): 6.00 gal

Boil Size: 7.86 gal

Boil Time: 60 min

End of Boil Volume 6.76 gal

Final Bottling Volume: 6.00 gal

Fermentation: Ale, Two Stage

Taste Notes:

Date: 4/30/2013

Brewer: Chris

Asst Brewer:

Equipment: Belli Brew Equipment 75%

Brewhouse Efficiency: 75.00 %

Est Mash Efficiency 81.2 %

Taste Rating(out of 50): 30.0

Ingredients

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Amt	Name	Type	#	%/IBU
6 lbs	Wheat, White (Cargill) (2.9 SRM)	Grain	1	54.5 %
4 lbs	Pilsner (2 Row) Ger (2.0 SRM)	Grain	2	36.4 %
1.00 oz	Nugget [13.00 %] - Boil 40.0 min	Hop	3	37.4 IBUs
1.00 Items	Imersion Chiller (Boil 15.0 mins)	Other	4	-
1.00 oz	Saaz [4.00 %] - Boil 10.0 min	Hop	5	3.0 IBUs
1.00 oz	Goldings, East Kent [5.00 %] - Boil 5.0 min	Hop	6	3.2 IBUs
0.75 oz	Lemon Grass (dried) (Boil 5.0 mins)	Spice	7	-
0.75 oz	Orange Peel, Sweet (Boil 5.0 mins)	Spice	8	-
1.0 pkg	Belle Saison (Danstar #Belle Saison)	Yeast	9	-
1 lbs	Honey (1.0 SRM)	Sugar	10	9.1 %

Beer Profile

Est Original Gravity: 1.053 SG

Est Final Gravity: 1.011 SG

Estimated Alcohol by Vol: 5.5 %

Bitterness: 43.6 IBUs

Est Color: 3.9 SRM

Measured Original Gravity: 1.046 SG

Measured Final Gravity: 1.010 SG

Actual Alcohol by Vol: 4.7 %

Calories: 151.6 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out

Sparge Water: 5.94 gal

Sparge Temperature: 168.0 F

Adjust Temp for Equipment: TRUE

Total Grain Weight: 11 lbs

Grain Temperature: 72.0 F

Tun Temperature: 72.0 F

Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.63 gal of water at 162.0 F	152.0 F	75 min

Sparge Step: Fly sparge with 5.94 gal water at 168.0 F

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle

Pressure/Weight: 4.71 oz

Keg/Bottling Temperature: 70.0 F

Fermentation: Ale, Two Stage

Volumes of CO2: 2.3

Carbonation Used: Bottle with 4.71 oz Corn Sugar

Age for: 30.00 days

Storage Temperature: 65.0 F

Notes